

Eggplant Pizza



2- 3 eggplants

Pizza sauce (I use Contadina squeeze bottle)

2-3 fresh garden tomatoes sliced

Mozzarella cheese (8 oz. shredded package)

Toppings if desired:

One green pepper diced

One red onion diced

Black olives sliced

Pepperoni slices

Slice 2 eggplant into $\frac{1}{2}$ inch round slices, discard ends. Lay eggplant slices on a tray and sprinkle with salt (this releases some of the extra moisture). This takes $\frac{1}{2}$ - one hour

While eggplant are sitting, prepare toppings, shred cheese if necessary, slice/dice veggies.

After $\frac{1}{2}$ hour pat eggplant with paper towels to soak up extra moisture. Put on cookie sheet that has been sprayed with pam spray (I use olive oil spray).

Spray or brush eggplant with a little olive oil after they have been dried.

Broil for 5 minutes (check frequently).

Remove from oven and spread with pizza sauce (1-2 squeezes from the bottle)

Top with a fresh tomato slice (this is what makes or breaks the dish, don't omit tomatoes, used canned if necessary)

Top with mozzarella cheese

Then add desired toppings

Broil again for 5 min (checking frequently) until cheese is lightly browned and serve.